



Serving Valley, Elmore, Boise and Ada Counties

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Rules Governing Mobile Food Units

The Central District Health Department is responsible for issuing permits, conducting inspections, investigating citizen complaints, investigating food-borne illnesses, and providing consultation and customer service for types of food operations. The *Idaho Food Code*, adopted in April 2005 applies to food establishments as described in the *Idaho Administrative Procedures Act* (IDAPA) 16.02.19.001.03, which include mobile food facilities.

Definitions:

MOBILE FOOD ESTABLISHMENT: means a food establishment selling or serving food for human consumption from any vehicle or other temporary or itinerant station. It shall mean any movable food service establishment, truck, van, trailer, push cart, bicycle, water craft, or other movable food service with or without wheels, including hand-carried, portable containers in or on which food or beverage is transported, stored, or prepared for retail sale or given away at temporary locations.

MOBILE FOOD UNIT Full Service: means and refers to an enclosed vehicle-mounted food service establishment designed to be readily movable that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption.

PUSHCART or Limited Service Mobile: means and refers to a vehicle designated to be readily movable which is limited to the serving of non-potentially hazardous foods and certain potentially hazardous food.

Because of the high potential of cross-contamination with ready-to-eat food, potentially hazardous food such as chicken and hamburgers shall be factory precooked items. German Sausage, Hot Dogs and like items are acceptable because of minimal handling and low cross-contamination potential.

Unpackaged non--potentially hazardous food items approved for sale from a pushcart shall be limited to popcorn, nuts, produce, pretzels and similar bakery products, shaved ice, and snow cones. Unpackaged non-potentially hazardous food shall be covered, packaged or protected from environmental and human contamination.

Mobile Food Unit Requirements - Full Service and Limited Service

1. **A Mobile Food Unit** must have a valid food establishment license.
2. **A plan review** prior to construction is required and equipment shall meet the criteria of the American National Standards Institute (ANSI) or deemed to comply with the *Idaho Food Code* parts 4-1 and 4-2 of Chapter 4 (4-205.10).

3. **Hand Wash Sink**: a one compartment metal sink is required with hot and cold running water via a mixing faucet, or tempered water at 90-110° F (5- 202.12 and 5-203.11). The warm water must be able to be turned on with spigot and stay on for washing hands properly.
4. **A three-compartment sink** is required in Full Service Mobile Food Units for utensil and ware washing.
5. **A vegetable prep sink** is required in Full Service Mobile Food Units if your menu requires washing and cutting vegetables.
6. **The Waste Water Retention Tank** shall be at least 15% larger than the size of the potable water tank. An approved wastewater dumpsite is required for disposal. (5-401.11 and 5-402.13)
7. **A commissary** shall be the base of operation (1-201.10.B (36)). The commissary must be approved by the health authority and meet the requirements of the Idaho Food Code. A service area shall be provided. The cleaning and servicing of the mobile food unit shall occur as deemed necessary by the health authority. Full Service Mobile. Units may have less stringent commissary requirements because they meet the construction and equipment requirements of the Idaho Food Code.
8. **Potentially hazardous foods** shall be held below 41° F or above 135° F.
9. **Transportation of food** from a commissary or food-processing establishment. To prevent contamination during transportation, all food shall be completely wrapped, packaged, or covered.
10. **Single service articles** shall be used for eating and drinking purposes.
11. **Ready to serve food**. To minimize manual contact with food, employees shall use tongs, forks, papers, or gloves (3-301).
12. **Personal hygiene**. To conform to good hygienic practices while on duty, all employees and operators shall wear clean outer garments and maintain a high degree of personal cleanliness. This includes proper hand washing: when first starting shift, after eating, drinking, or smoking; after handling garbage, after using the restroom, and at all times necessary to keep hands clean (2-401).
13. **The toilet room** shall be conveniently accessible and available during hours of operation.
14. **Garbage and refuse** shall be properly stored and removed as frequently as necessary to prevent a nuisance and be disposed of in a manner approved by the enforcement authority.

When not otherwise addressed, the *IDAHO FOOD CODE* shall prevail.